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I hereby certify that this correspondence for Application No. 10/689,397 is being electronically transmitted to Technology Center 1761, via EFS-WEB, on July 26, 2006.

/David H. Brinkman/ 7/26/06
David H. Brinkman, Reg. No. 40,532 Date

PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant:	Ronald R. Weiss
Serial No.:	10/689,397
Filed:	October 20, 2003
Confirmation No.:	2876
Group Art Unit:	1761
Examiner:	Becker, Drew E.
Title:	**CONTROL METHODS FOR POPPING POPCORN**
Atty Docket:	GME-131C

Cincinnati, Ohio 45202 July 26, 2006

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SUPPLEMENTAL RESPONSE

Sir:

This Response is submitted to supplement Applicant's Response mailed June 26, 2006 and respond to the Advisory Action mailed July 7, 2006. Applicant's counsel appreciates the courtesy extended by Examiner Becker during the telephone interview conducted on July 19, 2006. In view of the following remarks, Applicant respectfully submits that this application is in complete condition for allowance and requests reconsideration of the application in this regard.

During the telephone interview, the method recited in independent claim 26 was discussed in view of the applied VandeWalker and Cartwright et al. references. As discussed during the telephone interview, independent claim 26 recites a method of popping corn in a kettle, including an initial cold start batch and then subsequent batches. The recited method includes the steps of applying heat to the kettle without PID temperature control for a cold start batch to pop the popping corn of the cold start batch within the kettle. For subsequent batches, heat is applied to the kettle with PID temperature control to pop the popping corn of the subsequent batch within the kettle.

As discussed during the telephone interview, the PID features are overridden for at least the first cooking cycle (i.e., the cold start batch) so that the kettle temperature may ramp up toward a Tcontrol temperature which may be essentially a high limit temperature. This allows the kettle and other heated components of the system to approach thermal equilibrium for cooking subsequent batches of corn. During a subsequent cooking cycle, the PID features take over and the system is then under control of the PID feature so that the kettle heater may be controlled to deliver heat to the kettle to keep an empty kettle around a desired Tload/Tdump set point. Accordingly, for a cold batch start, the kettle is heated without use of PID features. For subsequent batches, the kettle is heated with use of PID features.

In contrast, VandeWalker is directed to a popcorn popping machine that uses a heater to heat the kettle to a popping temperature set through manipulation of a variable resistor. Upon reaching that temperature, a sensor and triac control the flow of

current through the heater to maintain the set popping temperature. Applicant respectfully submits that VandeWalker is completely silent with respect to the use of PID temperature control.

Cartwright et al. is directed to an oil fryer that incorporates PID control to control the temperature of oil within the oil vat. However, in Cartwright et al., the PID temperature control is used in each cooking cycle so that Cartwright et al. is completely silent with respect to heating of the oil within the vat without PID temperature control during a cold start batch and, for subsequent batches, applying heat to the oil vat with PID temperature control. Rather, Cartwright et al. teaches the use of PID temperature control during each heating cycle.

As discussed during the telephone interview, while Applicant respectfully submits that one of ordinary skill in the art would not be motivated to incorporate the PID temperature control of Cartwright et al. into the popcorn machine of VandeWalker, Applicant submits that, in any event, the hypothetical combination fails to achieve Applicant's claimed invention as recited in independent claim 26 since the hypothetical combination would result in the use of PID temperature control for each batch, including the cold start batch.

Applicant respectfully submits that the prior art of record fails to teach or suggest heating of a kettle without PID temperature control for a cold start batch and with PID temperature control for a subsequent batch as recited in independent claim 26. Accordingly, allowance of independent claim 26 is respectfully requested.